Slow Cooker Crack Chicken Stuffed Shells Recipe

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Slow Cooker Crack Chicken Stuffed

Shells

Details	Amount
Prep Time	20 minutes
Cook Time	30 minutes
Author	***This Mom Cooks***
Servings	8

Ingredients

26 large stuffing shells

Filling:

- 1 1/2 cups Ricotta cheese
- 1/2 cup sour cream *see note
- 2/3 cup grated parmesan cheese
- 1 oz. Ranch seasoning mix Add to taste *see notes
- 12.5 oz. canned chicken breast, drained. or 1 1/2 cups shredded chicken
- 1 1/2 cups shredded cheddar or Mozzarella cheese (divided)

Toppings:

- 16 oz. jarred alfredo sauce
- crumbled bacon or bacon bits

Instructions

1. Cook the pasta shells for only 5-7 minutes until they are pliable enough to fill, but not completely cooked through. Drain and allow them to cool.
2. Combine ricotta and parmesan cheeses, sour cream, Ranch mix, shredded chicken, and 3/4 cup shredded cheese until all the ingredients are well incorporated.
3. Fill each shell with around a tablespoon of filling and then place them into a 6-7 quart slow cooker.
4. Pour alfredo sauce over the stuffed shells, then cover with the lid.
5. Cook the stuffed shells for 2-3 hours on low until the filling is heated through and the shells have cooked through (do not overcook to avoid the shells becoming mushy).
6. Top the shells with the remaining shredded cheese and bacon during the last 10 minutes of cooking. Allow the cheese to melt, then serve and enjoy!

Notes:

- For the sour cream, you can substitute with Greek yogurt or cream cheese for a tangier flavor.
- Adjust the Ranch seasoning mix to your taste preference. You can add more or less depending on how strong you want the flavor to be.